

# Tropical Cosmos

## Plated Desserts



<b>RECIPE QUANTITY</b>	20 plated desserts	<b>RECIPE NUMBER</b>	DE30078
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### Tropical Cosmos

625 g White Chocolate Tropical crêmeux	22.05oz
320 g Matcha micro-foam	11.29oz
380 g Brown Butter streusel	13.4oz
225 g Lemon & Vanilla gelée	7.94oz
990 g Lime Yoghurt ice cream	34.92oz
525 g Sautéed Pineapple	18.52oz
500 g Mangonosa, mango-passion fruit filling	17.64oz

### Micro-foam

Dispense the foam mixture in plastic cups and microwave until baked.

### Finishing

Pipe the White Chocolate crêmeux into quenelle moulds and blast freeze. Remove from moulds and glaze with Mangonosa at 30°C/ 86°F.

### Structure



Decor & brown butter streusel  
Sautéed pineapple & Lemon & Vanilla gelée  
Matcha micro-foam  
White chocolate tropical crêmeux  
Lime Yoghurt ice cream

### Basic recipes

#### White Chocolate Tropical crêmeux

85 g passion fruit purée	3oz
40 g mango purée 100%	1.41oz

2 g Bourbon vanilla bean (0.5 bean)	0.07oz
100 g granulated sugar	3.53oz
145 g pasteurised liquid egg	5.11oz
150 g Edelweiss 36%, white couverture Rondo	5.29oz
100 g butter	3.53oz
4 g gelatine leaves	0.14oz

Boil the purées with the sugar and vanilla bean, mix with the eggs, warm to 82°C/179.6°F while mixing, add bloomed gelatine leaves. Pour over the Edelweiss 36% couverture, cool to 35°C/ 95°F, add butter and mix.

#### Matcha micro-foam

225 g fresh egg whites	7.94oz
45 g granulated sugar	1.59oz
15 g almonds peeled, ground	0.53oz
15 g pastry flour type 400	0.53oz
20 g matcha tea	0.71oz

Combine all the ingredients in a blender, place in a siphon, charge with 2-3 loads of nitrous oxide. Dispense in plastic cups and microwave until baked.

#### Brown Butter streusel

50 g butter	1.76oz
150 g brown sugar	5.29oz
90 g almonds peeled, ground	3.17oz
90 g pastry flour type 400	3.17oz
3 g salt	0.11oz

Softened butter, add the dry ingredients, mix until sandy. Chill. Crumble the dough and bake.

Baking temperature: 200°C/ 392°F  
Baking time: 8 minutes

#### Lemon & Vanilla gelée

200 g lemon juice	7.05oz
15 g granulated sugar	0.53oz
10 g glucose	0.35oz
2 g Bourbon vanilla bean (0.5 bean)	0.07oz
3 g pectin, yellow ribbon	0.11oz
105 g granulated sugar	3.7oz
1 g citric acid 1:1	0.04oz

Combine the lemon juice, first sugar amount, glucose and vanilla bean and heat. Combine the pectine with the second sugar amount, add to the boiled liquid. Continue cooking for 2 minutes. Add the citric acid and stir. Cover and refrigerate.

#### Lime Yoghurt ice cream

246 g milk 3,5%	8.68oz
70 g granulated sugar	2.47oz
43 g invert sugar	1.52oz
85 g glucose	3oz
15 g milk powder partially skimmed	0.53oz
2 g lime zest	0.07oz
3 g ice cream stabilizer	0.11oz
530 g natural yoghurt Greek	18.7oz

Put lime zest into Greek yoghurt with invert sugar. Set aside. Heat other ingredients, blend into yoghurt mixture, allow to cool and spin.

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### Sauted Pineapple

250 g fresh pineapple 1/2 pineapple	8.82oz
75 g butter	2.65oz
40 g brown sugar	1.41oz
50 g granulated sugar	1.76oz
2 g Bourbon vanilla bean (0.5 bean)	0.07oz
60 g lemon juice 1 piece	2.12oz
50 g orange juice	1.76oz

Cut, core and dice the pineapple, saute the pineapple in butter, different sugars and vanilla bean, finish with the juices. Serve warm.

#### FELCHLIN PRODUCTS

CS84 Edelweiss 36%, white couverture  
Rondo  
DC77 Mangonosa, mango-passion fruit  
filling